

Flight Deck Banquet Menu

Breakfast

Breakfast Buffet

*Assorted breakfast Danish
Scrambled eggs
Breakfast potatoes
Choice of bacon, sausage or ham
Assorted chilled juices
Coffee and Tea
\$12.00 per person*

The Ultimate Breakfast Buffet

(Groups of 25 or more)

*Assorted breakfast Danish
Butter croissants
Yogurt with granola
Cinnamon French toast or pancakes
Country scrambled eggs
Choice of bacon, sausage or ham
Hash browns
Breakfast potatoes
Fresh fruit
Assorted chilled juices
Coffee and tea
\$15.00 per person*

Brunch

(Offered to groups of 25 or more)

Includes all items in the Ultimate

Breakfast Buffet plus:

*Baked chicken
Beef tips
Potato du jour
Vegetable tray
Rolls and butter
Flight Deck dessert display
\$19.95 per person*

Selections will be replenished for a time period not to exceed one hour.

All prices are subject to change.

An additional 20% service charge and 7% sales tax will apply. Confirmed prices will be quoted 30 days prior to your function.

**Flight Deck Bar & Grill ~ 1207 West Gurler Road, Rochelle, IL 61068
Phone: 815.561.3663 ext. 211 ~ Email: Stacy@FlightDeckbar.com
www.FlightDeckbar.com**

Lunch Selections

Sandwiches

All sandwiches served with housemade chips and pickle spear.

Spinach Artichoke Chicken Sandwich - \$10.95

Grilled chicken breast topped with parmesan spinach artichoke dip and tomatoes.

Grilled Chicken Sandwich - \$9.95

*Grilled chicken breast with lettuce, tomato and mayo.
add cheese - \$.75*

Icelandic Fish Sandwich - \$8.95

*A crispy fish sandwich with lettuce, tomato, red onion and tartar sauce
add cheese - \$.75*

Josh's Classic Angus Burger - \$10.95

*½ lb flavorful steak burger accompanied with tomato, lettuce, red onion and choice of condiments.
add cheese \$.75 ~ add bacon \$1.00*

Bistro Steak Sandwich - \$13.95

*Juicy steak topped with onions and sautéed mushrooms.
add cheese - \$.75 ~ add peppers - \$.75*

Heavenly Hummus Wrap - \$8.95

Tomato basil tortilla coated with hummus and stuffed with caramelized red onion, roasted red peppers, artichoke hearts, feta cheese and fresh greens coated with a mild vinaigrette dressing.

Salads

Make any of the salads a small salad and add a cup of soup for \$1.00.

Chicken Caesar Salad - \$11.95

Grilled and sliced chicken breast on a bed of romaine with a creamy Caesar dressing.

Honey Rosemary Steak Salad - \$13.95

*Spring greens, herb croutons, parmesan cheese, marinated balsamic
Tomato onion relish and creamy bleu cheese crumbles.
Topped with charbroiled, honey-rosemary marinated Steak.*

Apples & Walnuts Salad- \$10.95

Fresh greens tossed with apple pieces, walnuts and parmesan peppercorn dressing.

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Plated Lunches

*Entrées served with Starch and Vegetable where appropriate, warm rolls and butter.
Add house salad to any lunch entrée for \$1.95.
For groups of 15-30 you may choose three entrées, for groups of 31+ please choose two.*

Pesto Cheese Ravioli - \$12

Cheese ravioli tossed in a creamy pesto sauce.

Roasted Red Pepper Fettuccini - \$11

*A bed of fresh fettuccini noodles in our spicy roasted red pepper sauce.
Add Cajun chicken. \$2 Add Cajun shrimp. \$4*

Pork Chop - \$11

Smoked sea salt rubbed boneless pork chop

Baked Cod - \$11

Cod pieces baked and coated with a lemon butter sauce.

Beef Tips over Fresh Creamy Potatoes - \$14

Savory beef tips served over creamy potatoes.

Parmesan Encrusted Chicken- \$13

Parmesan crusted boneless chicken breast accented with a roasted red pepper coulis sided with penne pasta.

Chicken Scallopine – \$14

Lightly floured chicken breasts sautéed with fresh spinach and roma tomatoes, topped off with sherry wine sauce.

Meatloaf – \$12

Homemade meatloaf served with caramelized onions, fresh vegetables, mashed potatoes, and brown gravy.

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Lunch Buffet

A minimum of 25 guests are required for a lunch buffet. All buffets include coffee service.

Buffet includes rolls and butter, choice of 2 salads, 1 potato and 1 vegetable

Choice of two Entrées 15.95

Choice of three Entrées 18.95

Entrée

Oven roasted herb chicken

Homemade whiskey barbeque chicken

Pulled pork adobo with tortillas

Roasted pork loin with apple and pear glaze

Beef stroganoff with egg noodles

Slow roasted turkey breast with Dijon gravy

Cheese stuffed tortellini tossed with sun-dried tomato garlic olive oil

Chipotle Lemon Pepper Tilapia

Beef Medallions

Choice of two of the following salads

Mixed green salad with choice of dressing

Marinated cucumber and tomato salad

Homemade coleslaw

Pasta salad

American potato salad

Choice of one of the following starches

Roasted garlic mashed potatoes

Rice pilaf

Roasted baby red potatoes

Scallop potatoes

Choice of one of the following vegetables

Glazed carrots

California blend with broccoli, carrots and cauliflower

Green bean almandine

Soy glazed sugar snap peas and pearl onions

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Hors d'oeuvres

Chilled Display Selection

Pricing is for 50 guest / 100 guests

<i>Crudités vegetables and dip</i>	<i>\$2.75/pp</i>
<i>Cheese and sausage display with crackers</i>	<i>\$3.95/pp</i>
<i>Domestic and Imported Cheese & Fruit display</i>	<i>\$225.00 /\$400.00</i>
<i>Jumbo shrimp cocktail display</i>	<i>Market price</i>
<i>Whole smoked salmon served with caper sauce, lemon and crackers</i>	<i>\$195.00/\$275.00</i>

Snacks

<i>Potato chips, tortilla chips & salsa (serves 50)</i>	<i>\$75.00</i>
<i>Tortilla chips & Guacamole</i>	<i>\$85.00</i>
<i>Mixed nuts (per pound)</i>	<i>\$16.00</i>

Cold Canapés

Items are priced by the dozen. We recommend three to five pieces per person per hour.

<i>Chicken salad canapés</i>	<i>\$19.00</i>
<i>Cherry Tomatoes topped with feta cheese</i>	<i>\$24.00</i>

Hot Canapés

Pricing is for 25 guests

<i>Crab cakes with remoulade sauce</i>	<i>\$60.00</i>
<i>Bacon wrapped jalapenos</i>	<i>\$54.00</i>
<i>Spinach & artichoke dip with crackers</i>	<i>\$35.00</i>
<i>Chicken wings tossed in BBQ glaze, bourbon or honey mustard</i>	<i>\$25.00</i>
<i>Vegetable egg rolls with sweet & sour sauce</i>	<i>\$25.00</i>
<i>Gourmet meatballs</i>	<i>\$20.00</i>
<i>Fried pickles served with ranch dip</i>	<i>\$50.00</i>

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Dinner Selections

Plated Dinners

*All dinners include soup or salad, freshly baked rolls, butter, entrée, vegetable, starch.
Please choose two entrée selections*

Salads

For an additional \$2.00 you may select one of the following salads:

Caesar Salad

Crisp romaine lettuce with fresh parmesan, tossed with Caesar dressing and topped with homemade croutons

Baby Spinach Salad

Cali baby spinach, garden tomato, red onion, hard-boiled egg and sesame dots. Served with Flight Deck's own sweet & sour cider vinaigrette

Sun-Dried Tomato & Onion Salad

Assorted greens, cucumber, kalamatta olives, tomatoes, gardinaire and crumbled feta cheese accented with a sherry sun-dried tomato vinaigrette

Entrée

Ribeye and Crab Cake Duet - \$28

12 ounce ribeye paired with one crab cakes served with our homemade remoulade sauce paired with roasted red potatoes and spinach.

Garlic Shrimp and NY Strip Steak - \$30

Shrimp sautéed in garlic butter paired with a 12 ounce New York strip steak accompanied with broccoli and garlic mashed potato.

Filet Mignon - \$32

8oz. filet mignon grilled to perfection with demi glaze paired with roasted garlic mashed potatoes and grilled asparagus.

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Pork Medallions - \$21

Three pan seared 2oz. pork medallions deglazed with brandy and whole grain mustard sauce served with sweet potatoes and red cabbage.

Baked Cod Topped with Surimi Crab - \$15

Seasoned cod baked with butter and topped with a creamy surimi crab sauce served with baby carrots and wild rice blend.

Whiskey Salmon - \$22

A Icelandic salmon filet grilled to perfection and topped with a whiskey cream sauce paired with green beans and a rice pilaf.

Rosemary Roasted Breast of Chicken - \$16

Tender roasted breast of chicken served with a Dijon mustard sauce served on a bed of linguini sided by julienne vegetables.

Cheese Ravioli Crema di Alio - \$14

Tossed in a white wine garlic sauce and accompanied with a breadstick

Stuffed Portabella - \$18

Filled with spinach and roasted red pepper then topped with provolone cheese and beurre blanc served with tri-color rotini.

Desserts

New York Style Cheesecake with Strawberry Topping - \$6

Chocolate Fondant - \$7

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir.

Red Velvet Cake - \$7

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzles and surrounded by red cake crumbs.

Variety of Decadent Dessert Bars - \$4

Chocolate on Chocolate & Red Velvet Cupcakes - \$5

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Dinner Buffet

Includes:

Chef's Choice of Hors d'oeuvres
One Salad, Two Entrées, One Potato or Pasta and One Vegetable
Brownies, Cookies or Dessert Bars
Rolls & Butter / Coffee & Tea

Choice of Salad (Select 1):

Garden Salad with Balsamic Vinaigrette and Ranch Dressings
Caesar Salad with Caesar Dressing (Add \$1.00 per person)
Gorgonzola Salad with Balsamic Vinaigrette Dressing (Add \$1.50 per person)

Choice of Entrée (Select 2):

Oven Roasted Breast of Chicken with Marsala
Italian Sausage & Peppers
Herb Roasted Pork Loins
Beef Medallions
Broiled Norwegian Salmon with Citrus Butter
Prime Rib of Beef carving station (add \$5.00 per person)

Choice of Potato or Pasta (Select 1):

Penne or Farfalle with Marinara, Vodka, or Aglio e Olio
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf

Choice of Vegetables (Select 1):

Roasted Vegetables
Brown Sugar Baby Carrots
Sautéed Brussels Sprouts
Green Beans with Toasted Almonds
Grilled Asparagus (Add \$1.50 per person)

Substitutions are available at an extra charge.
Minimum 25 guests / \$24.95 per person

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Beer, Wine, Spirits

Hosted and Cash Bars

	Host Bar	Cash Bar
House Brands	\$5.00	\$5.50
Premium Brands	\$7.00	\$7.50
Imported Beer	\$5.00	\$5.50
Domestic Beer	\$4.00	\$4.50
House Wine	\$5.00	\$5.50
Soft Drinks	\$2.00	\$2.25
Bottled Water	\$1.75	\$2.00

Minors ages 5 to 20 will be charged \$5 per person for all packages.

Banquets with a host or cash bar will be charged bartender fee of \$50 per bartender.

Groups up to 100 people = 1 bartender
101-250 people = 2 bartenders
251+ = 3 bartenders

Definitions:

Cash Bar – Your guests pay for their drinks at regular price as they receive them.

Host Bar – Your guests do not pay for their drinks. You pay for the amount they consume.

Open Bar – You pay a per person price based upon a specific period of time, e.g., one or two hours for an unlimited number of beverages.

Consumption (Limitations) Bar – You set a dollar limitation on the amount of beverages you wish to pay for. When the limit is reached, the bar is closed, or becomes a cash bar.

Package Bars

2 Hours

House Brands - \$19.00
Premium Brands - \$23.00
Beer/Wine/Soda - \$10.00

3 Hours

House Brands - \$23.00
Premium Brands - \$27.00
Beer/Wine/Soda - \$15.00

4 hours

House Brands - \$30.00
Premium Brands - \$34.00
Beer/Wine/Soda - \$20.00

Wines & Champagnes

The Flight Deck has an extensive wine and champagne list at your disposal to choose from to add to your banquet. Additionally, we are willing to cater to your specific taste and order in your favorite label. We can assist you in the proper matching of wine to your meal and your budget.

Self-Serve Bar

A self-serve beverage bar can be arranged. Beverages will be charged per consumption.

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